

VISIT...

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Olive Garden Breadsticks

1 Loaf unfrozen bread dough - (if frozen, thaw in bowl at room temp) Pam or oil
Garlic powder Dry oregano leaf — rub between fingers

When dough is soft enough to knead, spray your fingers with Pam or oil and knead just until you can shape into cigar-sized pieces (about 8 to 10). Place these 3" apart on Pam-sprayed cookie sheets. Let rise in warm place until doubled - about 1-1/2 hours. Then holding Pam about 8" from sticks, lightly spray top of each and then dust with garlic powder and oregano. Bake at 375~ about 20 to 25 minutes or until golden brown. Cool

in pan on rack to serve within a day or two.

Olive Garden Breadsticks are just brown and serve soft breadsticks. Brown in the oven and spread liquid margarine over them, then sprinkle with garlic salt.